

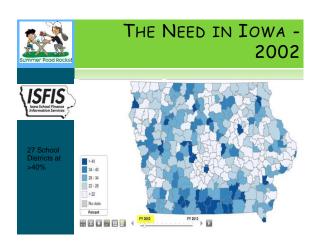


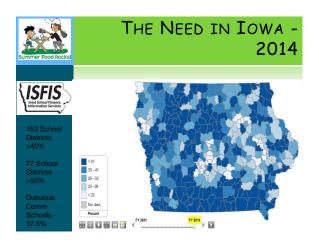
Summer Food Rocks! Davis County Comm School, Belinap

BACKGROUND

- Ensure children could continue to receive nutritious meals during the summer months
- Largest Federal resource available for local sponsors
- Join us in support children by becoming a partner in Summer Food Service Program!









VASTLY UNDER-UTILIZED

- Food insecurity rises during the summer months
- 198,885 lowa students are eligible for free and reduced priced meals
- An average of 23,643 lowa children attended summer sites each day
 - Reaching only 11.8% of those in need



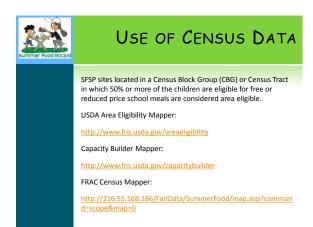


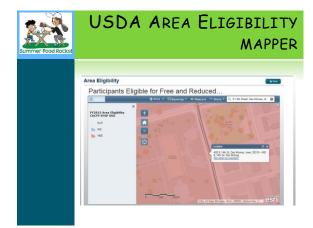


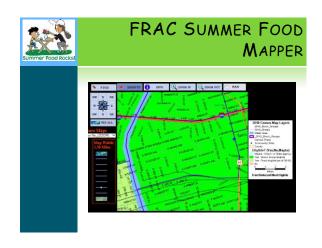
Summer Food Rocks!	WHO CAN SPONSOR SFSP?
	Public or private non-profit schoolsUnits of local, county, municipal, tribal, or
	State government
	Private nonprofit organizations
	Public or private nonprofit residential camps
	 Public or private non-profit universities or colleges

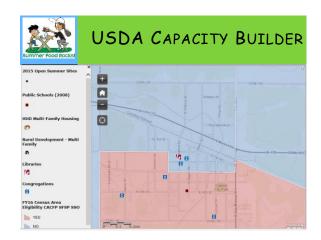
Summer Food Rocks!	SITE EXAMPLES	
Dubuque Dream Center	Library Housing Complex Park/Playground Swimming Pool Splash Pad Church	Community Center Parks & Rec Site Mobile Site Tribal Organization Summer Camp Migrant Center Emergency Shelter

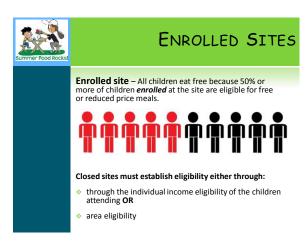
















WHO IS ELIGIBLE TO GET FREE MEALS?

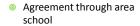
- Open or enrolled sites: all children 18 years or younger
- Camps: only the children eligible for F&R
- People over age 18 who are enrolled in the school programs for persons with disabilities





HOW ARE SFSP MEALS PREPARED?



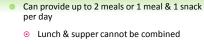




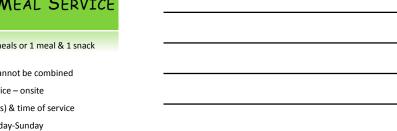


- Time
200
Z-A
Summer Food Rocks

MEAL SERVICE



- Congregate meal service onsite
- Sponsor chooses day(s) & time of service
 - Can operate Monday-Sunday
 - Can operate any period of time within summer break
- Open Sites have 5 years of eligibility with initial approval





MEAL PATTERN

- Meals must meet USDA standards
- Meal pattern requirements
 - Mill
 - Vegetables and/or fruits
 - Bread and bread alternates
 - Meat and meat alternates





SUMMER FOOD SERVICE PROGRAM	Meal Pa	attern Fo	r Childı	ren			
Select the appropriate components for a reimbursable meal							
Food Components and Food It	ems	Breakfast Serve all three	Lunch/Supper Serve all four	Snack Serve two of the four			
Milk		Required	Required				
Fluid milk (whole, low-fat, or fat-free)		1 cup (½ pint, 8 fluid ounces) ²	1 cup (½ pint, 8 fluid ounces) ²	1 cup (½ pint, 8 fluid ounces)²			
Vegetables and Fruits Equivalent quantity of any combinat	ion of:	Required	Required				
Vegetable or fruit or		1/2 cup	¾ cup total⁴				
Full-strength vegetable or fruit juice		1/2 cup (4 fluid ounces)	¾ cup ⁴	% cup (6 fluid ounces)*			
Grains/Breads ⁴ Equivalent quantity of any combinat	ion of:	Required	Required				
Bread or		1 stice	1 slice	1 slice W			
Cornbread, biscuits, rolls, muffins, etc. or		1 serving	1 serving	1 serving			
Cold dry cereal or		K cup or 1 ounce?		% cup or 1 ounce?			
Cooked cereal or cereal grains or		1/2 cup	1/2 cup	1/2 cup			
Cooked pasta or noodle products		⅓ cup	⅓ cup	½ cup			
Meat and Meat Alternates Equivalent quantity of any combinat	ion of:	Optional	Required				
Lean meat or poultry or fish or		1 ounce	2 ounces	1 ounce			
Alternate protein products ⁶ or		1 ounce	2 ounces	1 ounce			
Cheese or		1 ounce	2 ounces	1 ounce			
Egg (large) or		Y ₂	1	¥ ₂			
Cooked dry beans or peas or		% cup	16 cup	% cup			
Peanut or other nut or seed butters or		2 tablespoons	4 tablespoons	2 tablespoons			
Nuts or seeds* or			1 ounce-50%**	1 nunce			

Summer Food Rocks!

SERVING QUALITY MEALS

- Balance color, texture, flavor and shape
- © Create meals that appeal to the senses
- Serve foods that are "kid-friendly"
- Incorporate seasonal fresh fruits & veggies
- Moderate levels of fat, sugar, and salt
- Emphasize use of whole grains
- Utilize USDA foods
- Utilize locally-grown items







1. BECOME A SPONSOR

- Attend State Agency training
- Locate and recruit eligible sites
- Hire, train, & supervise staff/volunteers
- Competitively procure food/vendor
- Oversee food service
- Monitor all sites or compliance
- Prepare claims for reimbursement
- Receive program payments
- Maintain records
- Request for off-site meal service (field trips)



Glenwood Comm Schools



2. RUN A SITE

- Attend your sponsor's training
- Supervise activities and meal service
- Distribute meals by following SFSP guidelines
- Keep daily records of meals served
- Keep the site clean and sanitary
- Store food appropriately



Trinity Brochytorian Church Clarind









LEARN ABOUT SFSP

- By attending this training!
- Find out what is going on in your community
- Talk with current sponsors
- Talk with people in your community to help ensure the success of your program!



DETERMINE THE LOCATION OF SITES

- Are there low-income children in the area?
- Are there fun activities already planned in the area?
- Mow easily and safely can children access the site?
- Mow will you determine eligibility?
- Will you prepare the meals yourself or contract with an organization to vend meals?



Cardinal Comm Schools



SPONSOR PAPERWORK State Agency Pre-Approval Visit Completion of Pre-Approval Documents Permanent Agreement Civil Rights Compliance Form Free & Reduced Policy Statement On-line application through lowaCNP Sponsor Information Proposed Budget Management Plan Site information









SFSP REIMBURSEMENT RATES - 2016



AT	

	Rural/Self-Prep	Urban/Vended
Breakfast	\$2.1325	\$2.0925
Lunch/Supper	\$3.7450	\$3.6850
Snacks	\$0.8875	\$0.8650

Per-meal basis

Claim must be submitted each month

Reimbursement rates to cover both operational and administrative expenses



OPERATING COSTS



- Processing, transporting, storing and handling food
- Salaries & benefits of cooks, site personnel, and other staff
- Utensils, plates, and other nonfood supplies
- Maintenance and rented items
- Kitchen utilities
- Supervision of children
- Site clean-up
- Transporting children to and from rural sites
- Meals that may be served to SFSP workers and volunteers



ADMINISTRATIVE COSTS

- Salaries of supervisory staff, monitors, trainers, and office employees
- Rental of offices, office equipment, and cars
- Building utilities
- Insurance costs
- Postage
- Audits
- Office supplies





REMEMBER..

- SFSP is a nonprofit food service program for children
- Sponsors must be prepared to manage their food service programs carefully
- Closely monitor all expenses



Kids on Course, Cedar Rapids



EVERYONE WINS WITH SUMMER FOOD!

- Ohildren
- Parents
- Food service workers
- Organizations
- © Communities

Kids on Course, Cedar Rapids



UPCOMING WEBINARS

- Application Completion Webinar
 - Thursday, March 2nd, 1:30-3:00pm
 - Application deadline May 1st
- Summer Food Service Program Mandatory Training Webinar – REQUIRED
 - Monday, May 1st, 1:30-3:30pm



QUESTIONS





- Olowa Department of Education
 - Bureau of Nutrition and Health Services
 - Stephanie Dross
 - o stephanie.dross@iowa.gov
 - o 515-281-4760
- http://www.fns.usda.gov/sfsp/summer-foodservice-program-sfsp
- <u>https://www.educateiowa.gov/pk-12/nutrition-programs-0</u>